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#nonino

100% DISTILLED
WITH **ARTISANAL**
METHOD



NONINO
DISTILLATORI IN FRIULI DAL 1897

Mastro
distillatore *Cristina Merz*

Data
distillazione *Gennaio e marzo
2018*

Totale litri anidri *484*



NONINO
GINGER
SPIRIT

BEVANDA SPIRITOSA
OTTENUTA DA
MACERAZIONE
E DISTILLAZIONE
DI SOLO ZENZERO



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Nonino *GingerSpirit*

What Nonino *GingerSpirit* is:

Distillate obtained from the maceration and distillation of only Ginger, on the label it must be written "Spirit drink" because European regulations do not include ginger among the products of agricultural origin that are object of distillation.

The way Nonino *GingerSpirit* was born

1897

More than 120 years of innovation and research characterize the Nonino Art of Distillation with artisanal method.

2015

The experimentation of the **distillate of only ginger** starts.

Appreciated all over the world for its extraordinary corroborating properties, ginger is rich of essential oils like gingerol, which gives it the peculiar spicy taste, and shogaol, which has hot notes half way between pepper and chili pepper.

The research of perfect ginger, the one with the most citrous characterizations, has required time and commitment: like all the products of nature, also ginger suffers the influence of the earth and the climate, and its quality depends on cultivation techniques that have been handed down for centuries, from generation to generation.

Spring 2018

Nonino *GingerSpirit*, is born, a distillate of pure energy obtained from the fermentation and distillation 100% artisanal of ginger *Zingiber officinale* Roscoe.

Fermented under vacuum in stainless steel tanks at controlled temperature, ginger is distilled in our artisanal stills with batch steam distillation and head and tail removal.

The slow processing allows the volatile components to evaporate and condensate in the best way, preserving the intense fragrance and the spicy taste of ginger.

June 2018

The Nonino family introduces its creation in exclusive preview at the Symposium 2018 in Paris, in honor of the founding members of P(our) – Alex Kratena, Ryan Chetiyawardana, Jim Meehan, Simone Caporale, Monica Berg, Joerg Meyer and Xavier Padovani.

Primary product

Distillate of only ginger, botanical *Zingiber officinale* Roscoe.

Fermentation

In purity in an anaerobic environment in stainless steel tanks, immediately followed by distillation to avoid harmful secondary fermentations.

Artisanal Distillation

100% with artisanal method with head and tail removal, in particular and exclusive steam stills renewed by Benito Nonino for the distillation of particular primary products such as fruit and ginger.

Distillation takes place very slowly to allow the volatile components, responsible for the fragrances, a proper evaporation and consequent condensation preserving the precious organoleptic characteristics unchanged.

Production

Limited, strictly depending on the area and the year's harvest.

Rest

From six months to a year in stainless steel tanks.

Alcohol content

50% vol.

Bottling

Exclusive bottle diamond wheel engraved, in frosted glass velvet effect 500 ml.

Glass bottle 100 ml in the Nonino Twist package.

Packaging

For the 500 ml. capacity: package from 1 to 6 bottles individually protected by elegant transparent cellophane.

For the 100 ml. capacity in the Nonino Twist nebulizer version: upon request, a case with 1 or 2 bottles.

Taste

Inimitable spicy perfume, warm, spicy and peppery. In the end a citrous scent, a peculiar characteristic of the ginger chosen. To the palate it is intense and spicy, with exotic and lemongrass notes, very long lasting.

When and how to taste Nonino *GingerSpirit*

Meditation distillate, Nonino *Ginger Spirit* should be served at 8° in an open glass that allows its oxygenation. In cooking it is special when sprayed on raw fish, fresh fruit and chocolate. It is a wonderful final touch for cocktails. As Galeno, the Greek doctor, said already in 150 B.C.: ginger lights!

 Ancient symbol of alcohols in the Middle Ages

 **NONINO**
Distillers in Friuli since 1897

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THE ART OF DISTILLATION HAS BEEN A PRIVILEGE OF THE NONINO FAMILY SINCE 1897.

1897 Orazio Nonino establishes in Ronchi di Percoto the premises of his distillery, which until then has existed only as an itinerant still.

1st DECEMBER 1973 they revolutionize the way of producing and introducing Grappa in Italy and throughout the world. They create the single varietal grappa, **Monovitigno®** Nonino, distilling the pomace of Picolit grapes separately and turning Grappa from Cinderella into a Queen of distillates!

29th NOVEMBER 1975 they create the Nonino Risit d'Âur Prize (gold vine-shoot) with the aim of saving the ancient autochthonous Friulian vines which are dying out and obtaining the EC authorization to replant Schioppettino, Pignolo and Ribolla Gialla vines in order to preserve the biodiversity of the territory.

30th JUNE 1977 they create the *Nonino Literary Prize*, which in 1984 will be completed with the International section.

27th NOVEMBER 1984 they create the **Grape Distillate: ÛE®**. The Ministerial authorization for the production of the **Grape Distillate (D.M. 20.10.84)** is granted following a specific request by the Noninos.

15th NOVEMBER 1989 The Noninos plant they own experimental vineyard in Friuli, in order to produce ÛE® Grape Distillate of unmatched quality.

3rd APRIL 2000 Cristina, Antonella and Elisabetta Nonino, after years of research create GIOIELLO® the distillate of 'Purity', the Aquavitae obtained from the distillation of pure honey.

4th DECEMBER 2003 The President of the Italian Republic, Carlo Azeglio Ciampi, awards Giannola and Benito Nonino the prestigious **Leonardo Prize For Italian Quality** for the "absolute Quality, Research and Innovation ... The Noninos are considered the true Ambassadors of Italian Grappa throughout the World".

6th DECEMBER 2003 the *New York Times* dedicates to the Nonino family the Saturday Profile "A Dynamo and her Daughters turn leftovers to Gold".

FEBRUARY 2015 Grappa Nonino, the symbol of Italian excellence, is displayed in the London window of Harrods dedicated to the most precious distillates in the world.

JUNE 2016 Grappa Nonino is ready to take off with Alitalia: the world representative of the Italian excellence in the production of Grappa and Distillates and in the Culture of Distillation, the Nonino, together with some of the greatest Italian brands, has been selected to represent the maximum expression of the Made in Italy in the skies of the entire world.

18th MARCH 2017 Nonino is "Spirit Entrepreneur of the Year" Excellence in wine&spirit.

1897-2018

More than 120 Years of the Nonino Distilleries

25th MAY 2018 Cologne, Giannola Nonino and the Nonino Distilleries were awarded the "Walter Scheel Medal 2018 for the Culture of pleasure and Lifestyle".